## **Taco Soup**

HACCP Process: 1 – No Cook X 2 – Cook & Same Day Serve 3 – Cook, Cool, Reheat, Serve 4 – SOP Controlled Servings **Directions**: Include *step- by- step instructions*, the *critical* **Ingredients** \* Indicates a commodity item control points (CCP) (specific points at which a hazard can be reduced, eliminated or prevented) and critical limit (time and/or (Local) Indicates a local item 50 100 temperature that must be achieved to control a hazard). Hamburger\* (or Local) 15 lb raw 7 ½ lbs (raw) Cook Hamburger to 165° F. Drain grease. Season to taste with taco seasoning as though you were making taco meat. Taco seasoning 1/4 cup ½ cup Kidney beans\* 1 #10 can 2 #10 cans Add the rest of the ingredients. Ranch mix is optional but Black beans gives it more flavor. You may need to add more water 3/4 #10 can  $1\frac{1}{2}$  #10 can Diced tomatoes\* depending on thickness you like. Heat to a temp of at least  $\frac{1}{2}$  #10 can 1 #10 can Tomato sauce\* 1 #10 can 2 #10 cans 165°F and serve. We usually serve this with corn chips Corn\*  $\frac{1}{2}$  #10 can 1 #10 can and shredded cheese. 1 gal 2 gal Water Ranch mix seasoning packet 1.5/8 oz $3\frac{1}{4}$  oz Pan Size Serving Size 3/4 cup **Oven Temperature & Baking Time:** Temperature Minutes Conventional \_\_\_\_\_ Yield Number of Pans Convection Serving Size: If available, **Nutrition Analysis:** 1 Serving Provides: 1.75 oz Meat/Meat Alternative 2.62 Saturated Fat (g) 3.4 Vitamin C (mg) 236 Calories (beans counted as vegetable) 16.7 Protein (g) 488 Sodium (mg) 54.7 Vitamin A (IU) \_\_\_ Fruit 6.98 Total Fat (g) 4.10 Fiber (g) 36.01 Calcium (mg) Grains/Breads 26.6 % Calories from Total Fat 2.50 Iron (mg) 5/8 cup Vegetable (1/4 cup legume, 3/8 cup red/orange)

This recipe provided by Barb DeZort, Cut Bank Public Schools, Cut Bank, Montana.